

ABSTRACTPRODUCE DECONTAMINATION APPARATUS

5 Produce decontamination apparatus comprises a chamber 10 for accepting
produce to be decontaminated and/or sterilised, and means for producing a free radical
saturated atmosphere within the chamber 10 so that, in use, the free radical saturated
atmosphere decontaminates and/or sterilises the produce. Preferably, the means for
producing a free radical saturated atmosphere comprises one or more first atomising
10 sprayheads 30a, a supply 32 of ozonised liquid which is supplied to the first sprayheads
30a, and means for breaking down the ozone forming part of the ozonised liquid once
discharged from the first sprayheads 30a. Preferably, the means for breaking down the
ozone is in the form of one or more UV light emitting devices 48,50.

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(Refer to the figure)